

# Spaghetti Arrabiata



I have been cooking Spaghetti Arrabiata for about 15 years and we still have it about once a month. It is a staunch family fave that never changes. It is like your old fluffy slippers, your cuddly bear with the torn ear or your grey old dressing gown.....comfort on a plate! There are many variations of Spaghetti Arrabiata but I was taught this version by a chef when I was 17 years old. I have loved it ever since and while the other versions look more authentic, I feel no reason to change it. Why fix something when it ain't broke?

**Prep time: 15 Minutes**

**Cooking time: 15 Minutes**

**\$ Low Budget**

**Serves 4**

500gm packet of spaghetti, cooked to packet instructions

2 tbs olive oil

3 cloves of garlic, finely chopped

1 tsp of dried chilli flakes

1 large red onion, finely diced

8 short rindless bacon rashers, finely sliced

2 x 400gm tin of chopped tomatoes

1 tbs tomato paste

1 cup of pitted kalamata olives

2 tbs of olive juice

1/2 tsp sugar

1/2 cup continental parsley, finely chopped

sea salt and cracked pepper (taste before you add salt as olives and bacon are salty)

Fresh grated parmesan and extra virgin olive oil to serve

Heat the olive oil in a large fry pan and lightly fry the onion, garlic and chilli flakes until soft. Add the bacon rashers and fry until it is nice and golden and that beautiful bacon smell is permeating the whole house. Pour in the tomatoes and add the tomato paste, olives and olive juice and give it all a really good stir to combine. Reduce heat to a simmer and pop in the sugar and season with salt and pepper. Have a taste and allow to simmer while the pasta is cooking. If the sauce starts reducing too much, add a tablespoon of pasta water and pop a lid on.

When the pasta is cooked, drain it well. Stir the parsley through the sauce and then add the pasta, tossing really well to combine. Divide among four serving bowls and top with freshly grated parmesan and a drizzle of extra virgin olive oil.....Bellissimo!